

SAI SHIVA EDUCATIONAL TRUST
ARUN MUCHHALA INTERNATIONAL COLLEGE OF
HOTEL MANAGEMENT
AMICHM PROUD ALUMNUS



1. STUDENT NAME:- CHEF SURESH PANDEY

CURRENTLY WORKING :- WORKING IN EVEREST ABERCIRN – ASIAN RESTAURANT LONDON

POSITION IN CURRENT PLACE:- AS A ASAIN CHEF

ACHIEVMENTS :-

- Middle East Hospitality Excellence Awards” YOUNG CHEF OF THE YEAR 2018”
- Bronze Medal awarded by Emirates Culinary Guild in live sea food cooking completion 2014.

TOTAL EXPERIENCE IN HOTEL INDUSTRY :- 15 YEARS

SAI SHIVA EDUCATIONAL TRUST
ARUN MUCHHALA INTERNATIONAL COLLEGE OF
HOTEL MANAGEMENT



2.STUDENT NAME:- CHEF
RUSHIKESH SHIVALKAR

CURRENTLY WORKING :- GRAND HYATT - MUSCAT

POSITION IN CURRENT PLACE:- AS A PASTRY CHEF

TOTAL EXPERIENCE IN HOTEL INDUSTRY :- 12 YEARS

OPINION ABOUT COLLEGE :- It gives me great pleasure in recommending Arun Muchhala international college of Hotel management as a Learning destination to the upcoming young generation of hospitality students, who are passionate and want to excel in this field.

As an Ex- student of this college, graduating from the 2009 batch, I often carry memories of the 3 yr. stint, being inducted into the Hotel industry, and setting up myself for the much more tougher roles that awaited me as a thorough professional.

The college, along with its Infrastructure and dedicated faculty helped get our basics right, thereby setting students for the tough competitive professional world.

I would take this opportunity to Thank each and every member / faculty associated with the institute for their dedication and passion which has helped hundreds of students find their place in the hospitality world.

SAI SHIVA EDUCATIONAL TRUST
ARUN MUCHHALA INTERNATIONAL COLLEGE OF
HOTEL MANAGEMENT



3. STUDENT NAME:- CHEF RAJESH DESAI

CURRENTLY WORKING :- Apollo group Marella Cruise

POSITION IN CURRENT PLACE:- CDP

TOTAL EXPERIENCE IN HOTEL INDUSTRY :- 09YEARS

OPINION ABOUT COLLEGE :- Best college I thane , also provide best placement, teacher always helpful and guided well . Today whatever I achieve the goal only because of my basic knowledge was strong and its all credit goes to my college faculties.Hi my self Rajesh subhash desai , i successfully completed my B.A.I.H.A course from muchala college 2011 batch. And 6months industrial training in Renaissance hotel (2010year) on training time i am decided to become chef in future & for completing my dream i got full supported guidance from my college teachers family and friends. When i was last year we got so many placement from five star hotel and restaurant and there was luckily opening in cruise industry hiring for chef and waiters in the interview i was selected as trainee cook position and my real become chef journey was started in 2011 with carnival cruise line(U.S.A.) i worked with carnival 7 years different sections as incharge of(Demi chef de partie) on 7 year i learn and earn so many things and its help for me grab more opportunities in future on 2018 selected for CDP position in TUI cruise line(Britannia group united Kingdom) i got promoted position with new responsibility new challenge and increment in salary, and this journey i am always thankful for my college to provide us proper guidance always help when we need.

SAI SHIVA EDUCATIONAL TRUST
ARUN MUCHHALA INTERNATIONAL COLLEGE OF
HOTEL MANAGEMENT



4. STUDENT NAME:- CHEF PRANAV PARMAR

CURRENTLY WORKING :- 'INDYA BY VINEET' AN INDIAN RESTAURANT AT LE ROYAL MERIDIEN BEACH RESORT & SPA

POSITION IN CURRENT PLACE:- COMMIS -3

SAI SHIVA EDUCATIONAL TRUST
ARUN MUCHHALA INTERNATIONAL COLLEGE OF
HOTEL MANAGEMENT



5. STUDENT NAME:- CHEF SANDEEP PAL

CURRENTLY WORKING:- TRYP BY WYNDHAM DUBAI

POSITION IN CURRENT PLACE: - CHEF DE PARTIE (CDP)

TOTAL EXPERIENCE IN HOTEL INDUSTRY:- YEARS

OPINION ABOUT COLLEGE :- To build a very tall building..you need a very strong foundation" this is something my parents had always advised me as a child. After having worked in the hotel industry for over 6 years, I now understand clearly what it meant, I realise that to my tall building of a successful professional career, my 'Strong foundation' was laid by Arun muchhala international College of hotel management. Throughout my 3 years, the college always laid emphasis to perfection. The quality of professors, the infrastructure and the exposure to the industry that the college provided was definitely a cut above the rest. Over and above academics and technical skills, one of the more important things the college imbibed in us were values. Values to be good human beings, values of treating everyone fairly and with respect and values of having 'dignity of labour'.

The college has been and shall always remain to be my example of an ideal hotel management institution. If you have the drive in you to make it big in the hotel industry, leave the rest to the team at AMICHM colleague and they will make you shine" for upcoming future. i would specially thanks to each and every faculty of my institute who had a big role in my life to were i am now and i am proud to be what i am now.

SAI SHIVA EDUCATIONAL TRUST
ARUN MUCHHALA INTERNATIONAL COLLEGE OF
HOTEL MANAGEMENT



6.STUDENT NAME:- Mr. Sanil Shetty

CURRENTLY WORKING :- Italian Restaurant name "C House Milano" DUBAI

POSITION IN CURRENT PLACE:- Restaurant Manager

TOTAL YEARS OF EXPERIENCE:- 11 YEARS

SAI SHIVA EDUCATIONAL TRUST
ARUN MUCHHALA INTERNATIONAL COLLEGE OF
HOTEL MANAGEMENT



7. STUDENT NAME:- Chef SHREYASH SALVE

CURRENTLY WORKING :- Egmont street eatery

POSITION IN CURRENT PLACE:- SOUS CHEF

TOTAL YEARS OF EXPERIENCE:- YEARS

OPINION ABOUT COLLEGE :- It's been a really great experience studying in AMICHM. I have been trained from highly knowledgeable professors, who have guided me to my career path.

SAI SHIVA EDUCATIONAL TRUST
ARUN MUCHHALA INTERNATIONAL COLLEGE OF
HOTEL MANAGEMENT



8. STUDENT NAME:- Chef KUNAL Chavahan

CURRENTLY WORKING :- Constance Lemuria Resort Seychelles.

POSITION IN CURRENT PLACE:- Commi1

TOTAL YEARS OF EXPERIENCE:- YEARS

OPINION ABOUT COLLEGE :- A good collage and good mentor is helping to grow big and think big. It provides you the basis for your personal and professional life. I spent my 3 years with the collage which was memorable for me.

Attachments

SAI SHIVA EDUCATIONAL TRUST
ARUN MUCHHALA INTERNATIONAL COLLEGE OF
HOTEL MANAGEMENT

Name: Anish Kuttan

Designation: *General Manager*

Organization: Hyatt Hotel Corporation (Hyatt Regency)

My journey till now in 4 to 5 lines:

A passionate hotelier and a strong believer in Change, 20 years of hospitality experiences across major luxury hotels brands like Four seasons Hotels , Kempinski Hotels, Address Hotels, Hyatt hotels .

It has been a rewarding journey In the industry, Started as a Banquet waiter in Four seasons Hotel and moved up the ranks, became Director of F&B in Kempinski and was the youngest Ex-com members at the age of 30.

Did a lot of cross exposure in different departments to understand hotel operations better, Was part of a GM's programs which helped me to evolve professionally.

Was blessed to have great mentors, who believed in me and guided me to achieve my career goals, Currently working as a GM of Hyatt regency,

My mantra in Life “ success in not given it's earned”

Thank you and Kind Regards

